

THE IDEAL VENUE WHERE BUSINESS MEETS PLEASURE







Whether for business or pleasure, for an hour or a day, Orchid Country Club is the idyllic place to escape the chaos.

More than a golf and country club, we offer a venue for corporate functions and meetings. Overlooking the lush rolling golf course and enchanting placid waterways, the natural surroundings provide the ideal ambience for clear minds and fruitful agendas.

SEMINAR PACKAGES 2025

PACKAGE PRICING Full-Day Package (8am to 5pm) 2 Coffee Breaks & Lunch Min 10 Persons \$95++ Per Person Min 30 persons \$85++ Per Person Full-Day Package (8am to 5pm) • With 1 Lunch Only Min 10 Persons \$77++ Per Person Min 30 Persons \$69++ Per Person Full Day Package (8am to 5pm) With 2 Coffee Breaks Min 10 Persons \$75++ Per Person Min 30 persons \$67++ Per Person Half-Day Package (8am to 1pm or 1pm to 5pm) • 1 Coffee Breaks & Lunch Min 10 Persons \$85++ Per Person Min 30 persons \$75++ Per Person Half-Day Package (8am to 1pm or 1pm to 5pm) With 1 Lunch Only Min 10 Persons \$75++ Per Person Min 30 Persons \$63++ Per Person Half-Day Package (8am to 1pm or 1pm to 5pm) With 1 Coffee Break Min 10 Persons \$63++ Per Person Min 30 persons \$55++ Per Person

All prices quoted are subject to service charge at 10% and GST at prevailing rate



The Package includes the following:

Complimentary use of main meeting room from 8:00am - 5:00pm (Full Day) or 4 hourly uses for half day meetings, 8:00am - 1:00pm or 1:00pm - 5:00pm

Choice of Chinese, Bento or Buffet luncheon

Choice of 3 snack items per coffee break

Complimentary use of LCD projector and projection screen

Provision of flipchart and whiteboard with markers

🖶 Provision of writing pads, pens, ice water, and mints for all participants

Complimentary parking for all participants

Complimentary wireless broadband access

Free shuttle bus available to and from Yishun MRT

New pick-up point effective 1st April 2024: Boarding and alighting at Pick-up Point outside Yishun MRT Exit B

Watch how to get to OCC Https://www.orchidclub.com/contact-us

Bowling and Golf are available at preferred rates (subject to availability)

Preferred room rates at Orchid Lodge are available for your participants.



OPTIONAL ADDITIONAL PRICE

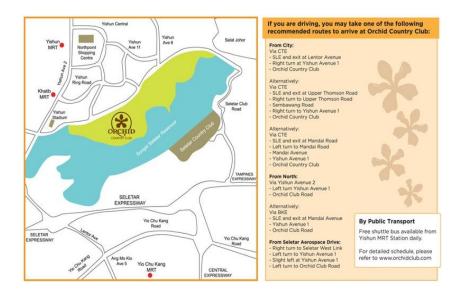
Coffee Break Snacks (from our list below)
Buffet @ Royal Palm Restaurant
Breakout Room

Audio Visual/Training Aids

\$4.00++ Per Person Per Snack \$15.00++ Per Person Additional From \$500.00 Half Day+ From \$800.00 Full Day+ See Rental List

-----OCC FACILITIES @ A GLANCE-----

- ❖Award-winning 27-hole golf courses
- ❖160-bay Driving Range with automated tee-up system
- ♦ Orchid Lodge with 75 hotel rooms
- ❖Pillar-less Grand Ballroom (for max 1,500 pax) and meeting venues
- ❖8 F&B outlets serving Western, Local, Chinese, Indian and Japanese cuisines
- Gymnasium
- Lifestyle Studio
- Tennis courts
- 3 swimming pools
- Jackpot & Mahjong rooms
- Karaoke rooms
- 36-lane bowling alley





CHOICE OF HALAL COFFEEBREAK ITEMS (CATER BY FOODFARE)

Fried

Seafood Ngoh Hiang
Sotong Ball
Fish Ball
Fish Finger
Shrimp Butterfly Wanton
Chicken Wanton
Fried Gyoza
Pandan Chicken
Lobster Ball
Deep Fried Tempura Scallop (add \$0.70++)

Vegetarian

Vegetarian Samosa Vegetarian Spring Roll Vegetarian Yam Roll Vegetarian Mushroom Ball Vegetarian Sausage Mock Pandan Chicken Vegetarian Gyoza

Sandwiches

Egg Mimosa Sandwiches Tuna Remoulade Sandwiches Kani Mayonnaise Sandwiches Cheese & Tomato Sandwiches Chicken Ham Sandwiches

Staple

Vegetarian Fried Bee Hoon with Vegetables Fried Mee Siam with Vegetables Fried Maggi Noodles with Vegetables Mee Goreng with Vegetables

Pastries

Danish Pastries
Mini Croissant
Banana Muffin
Apple Strudel
Mini Apple Crumble
Pandan Chiffon
Sliced Banana Cake
Sliced Marble Cake
Sliced Chocolate Cake
Kaya Puff (1pc/pax)
Mini Swiss Roll
Mini Fruit Tartlets
Mini French Pastries
Mini Cream Puff
Mini Chocolate Eclairs (1pc/pax)

Fruits

Sliced Fresh Tropical Fruits

Steamed & Bake

Steamed Chicken Siew Mai or
Vegetarian Siew Mai
Steamed Prawn Dumpling
Steamed Vegetarian Dumpling or
Deep-fried Vegetarian Dumpling
Steamed Crystal Dumpling
Steamed Carrot Cake or Deep-fried Carrot
Cake (Vegetarian)
Steamed Chee Cheong Fun with Sauce
Steamed Chwee Kueh with Chye Poh
Steamed Chicken Lo Mai Kai
Steamed Ling Yong Pau
Steamed Tau Sa Pau
Steamed Chicken Char Siew Pau
Steamed Chives Kueh (Dumpling)

Baked Mini Chicken Puff
Baked Mini Chicken Pie
Baked Mini Chicken Sausage Roll
Potato Curry Puff (Vegetarian)
Baked Mini Quiche Lorraine
Baked Mini Quiche Spinach

Nonya Kueh (add \$1.00++)

Ang Ku Kueh Kayu Ubi Pulut Seri Muka Pulut Rainbow Lapis Bingka Ubi Ondeh Ondeh Kueh Ko Swee

*All Subject to availability



CHOICE OF CHINESE HALAL LUNCH MENUS (CATER BY FOODFARE)

CHINESE LUNCH MENU (Minimum of 30 persons)



CHINESE LUNCH MENU A

Thick Soup of Bean Curd (Egg white & Fresh Crab Meat)

Roasted Chicken

Sea Caught Barramundi Topped with Minced Garlic Paste & Scallions
Oriental Mushroom with Seasonal Field Greens in Brown Sauce
Braised Ee-Fu Noodles

Almond Bean Curd Jello Infused with Longan & Almond Soy Milk

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#### **CHINESE LUNCH MENU B**

Poached Emerald Prawns served with Scallion-Ginger Soy

Thick Soup of Fish Maw with Minced Chicken & Crab Meat

Braised Bean Curd with Broccoli & Wild Mushroom in Minced Chicken Sauce

Sweet & Sour Fish Fillet, tossed with Bell Pepper & Longan

Aromatic Egg Fried Rice

Refreshing Sea Coconut infused with Lychee & Honey Lemon

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CHOICE OF HALAL BUFFET LUNCH MENUS (CATER BY FOODFARE)

BUFFET LUNCH MENU A (Minimum of 30 persons)



SALAD

Seasons Garden Green Salad

SOUP

Cream of Mushroom Soup Serve with Soft Roll & Butter

HOT SELECTIONS

Chicken Curry with Potatoes
Sweets & Sour Fish with Pineapple Or Fried Crispy Prawn with Oat Cereal
Braised Cabbage with Black Fungus
Steamed Chives Dumpling
Fried Mee Goreng
Beijing Fried Rice

DESSERTS

Tropical Fresh Fruit Platter

BUFFET LUNCH MENU B (Minimum of 30 persons)



SALAD

Seasons Garden Green Salad

SOUP

Clam Chowder with Cilantro Serve with Soft Roll & Butter

HOT SELECTIONS

Oven-Roasted Chicken on Sautee Onion Jus
Breaded Prawns with Tartar Sauce Or Pan-fried Pacific Dory in Cream Sauce
Casserole of Beancurd with Shrimps & Green
Thyme Potato Wedges
Spaghetti with Mushroom Cream Sauce
Seafood Fried Rice

DESSERTS

Tropical Fresh Fruit Platter



CHOICE OF HALAL BENTO LUNCH MENUS (CATER BY FOODFARE)

ASIAN LUNCH BENTO MENU I

Curry Chicken with Potato
Fried Fish Fillet with Shallots in Black Bean Chilli
Stir Fried Seasonal Vegetables
Tempura Prawn
Olive Fried Rice
Packet Drink

ASIAN LUNCH BENTO MENU II

Roasted Chicken with Condiments
Sweet & Sour Fish
Seasonal Vegetables
Sambal Egg
Steamed Hainanese Style Chicken Rice
Packet Drink

WESTERN LUNCH BENTO

Baked Rosemary Chicken with Gravy
Marinated Mussel with Spinach Mornay Sauce
Seasonal Vegetables
Baked Half Tomato with Cheese
Classic Spaghetti Serve with Minced Chicken and Tomato Sauce
Packet Drink

VEGETARIAN BENTO

Mock Mutton Rendang
Sweet & Sour Mock Seaweed Fish Fillet
Beancurd with Brown Sauce
Seasonal Vegetables
Vegetarian Fried Rice
Packet Drink



CHOICE OF HALAL BUFFET LUNCH MENUS (CATER BY ROYAL PALM)

BUFFET LUNCH MENU A (Minimum of 30 persons)



APPETIZER

Spiral Pasta with Smoked Chicken & Sundried Tomatoes Italian Style Pasta Salad with Smoked Chicken Chunks & Tomatoes

SOUP

Cream of Mushroom Soup

Pureed Mushroom Soup with Cream

MAIN DISHES

Seafood Fried Rice Stir Fried Basmati Rice with Seafood

Stir Fried Mixed Vegetables Chef Choice Mixed Vegetables Stir Fried with Seasoning

Grilled Honey Mustard Chicken
Honey Mustard Flavored Chicken Grilled to Perfection

Dory Fish with Almond Butter Sauce
Pan Fry Seasoned Dory & Top with Almond Butter Sauce

Royal Palm Mee Goreng Yellow Noodles with Vegetable, Egg & Fish Cake

DESSERT

Assorted Pastries
Mixed of Red Velvet, Brownie & Cheesecake



CHOICE OF HALAL BUFFET LUNCH MENUS (CATER BY ROYAL PALM)

BUFFET LUNCH MENU B (Minimum of 30 persons)

APPETIZER

Thai Seafood Salad

Poached Fresh Seafood with Vermicelli Mixed with Thai Spicy Sauce

SOUP

Tom Yum Soup Seafood Tom Yum Soup

MAIN DISHES

Aglio Olio Seafood Italian Spaghetti

Stir Fried Mixed Vegetables
Chef Choice Mixed Vegetables Stir Fried with Seasoning

Grilled Chicken with Mushroom Sauce Grilled Chicken Topped with Mushroom Sauce

Grilled Fish with Mango & Pineapple Salsa Seasoned Dory Pan Fry & Topped with Mango & Pineapple Salsa

Royal Palm Kway Teow Goreng
Kway Teow Noodles with Vegetable, Egg & Fish Cake

DESSERT

Assorted Pastries

Mixed of Red Velvet, Brownie & Cheesecake



CHOICE OF HALAL BENTO MENUS (CATER BY ROYAL PALM)

LOCAL BENTO

Ayam Lemak Chilli Padi
Sweet & Sour Fish
Mixed Vegetable with Oyster Sauce
Steamed White Rice
Three Types Assorted Pastries
Homemade Pastries Dessert Delicacies

INDIAN VEGETARIAN BENTO

Briyani Rice
(Basmati Rice cooked together with Indian Spices)

Vegetable Dalcha
(Slow cooked Lentils with Vegetables)

Palak Paneer
(Spinach blanched, pureed and cooked with cottage cheese)

Tofu

Two Types Assorted Pastries

INDIAN NON-VEG BENTO

Briyani Rice
(Basmati Rice cooked together with Indian Spices)
Butter Chicken OR Chicken Chettinadu
Fish Masala OR Mutton Mysore
Vegetable Dalcha
Two Types Assorted Pastries

WESTERN BENTO

Pasta Aglio Olio
(Simple Italian dish of Garlic, Olive Oil, Parsley, and
Parmigiano-Reggiano cheese tossed with cooked Pasta)
Rosemary Baked Fish
(Baked Dory Fillet marinated in Rosemary flavoured Lemon Mustard Butter Sauce)
Baked Chicken in Pink Peppercorn Sauce
(Tender Chicken baked in Fresh Herbs marination served with Pink Peppercorn Sauce)
Sauteed Mixed Vegetables
Two Types Assorted Pastries

VEGETARIAN BENTO

Mixed Vegetable
Vegetarian Spring Rolls
Deep-Fried Tofu
Vegetarian Fried Rice
Homemade Pastries Dessert Delicacies



CHOICE OF NON-HALAL BENTO MENUS (BAN HENG RESTAURANT)

CHINESE SET MENU A

Deep-fried Teochew Chicken Rolls
Chicken Chop with Lemon Sauce
Braised Egg Plant with Minced Pork & Chilli
Fried Mian Xian with Bean Sprouts and Char Siew
Cold Winter Melon Tea

CHINESE SET MENU B

Deep-fried Teochew Chicken Rolls
Wok-fried Prawns with Cereal
Stir-fried Long Bean with Dried Red Chilli & Minced Chicken
Yang Zhou Fried Rice
Homemade Bubble Tea

CHINESE SET MENU C

Gong Bao Chicken
Fried Rice with Seafood
Braised Egg Plant with Minced Chicken
Fried Fish Fillet with Salt & Pepper
Homemade Bubble Tea

CHINESE SET MENU D

Lemon Chicken
Fried Hong Kong Noodles
Fried Long Bean with Olive Vegetables
Smoke Duck Meat
Homemade Bubble Tea

VEGETARIAN SET MENU

Deep-fried Sweet Potato Roll Wok-fried Prawns with Cereal Stir-fried Long Bean with Dried Red Chilli Vegetarian Hong Kong Noodles Cold Winter Melon Tea



CHOICE OF HALAL COFFEEBREAK ITEMS (CATER BY OH'S FARM)

Staple

Seafood Mee Goreng Vegetarian Fried Bee Hoon Cha Kway Teow Chicken Congee Peanut Congee (V) *(additional S\$1.00 for brown rice)

Snack

Vegetarian Spring Roll (V) BBQ Chicken Frankfuter Lobster Ball with Honey Lemon Dips Curry Samosa Breaded Scallop

Deep Fried

Lightly Battered Carrot Cake Golden Chicken Nugget Deep Fried Shrimp Wanton Mini Cheese Pizza Popcorn Chicken

Dessert

Mixed Fruit Cocktail with Sago Honeydew Melon Sago Almond Beancurd Logan Grass Jelly Logan Fresh Fruits Platter

Sandwiches

Chicken Ham Creamy Egg Mayo Black Pepper Tuna Cheddar Cheese Seafood

Tim Sum

Chicken Shao Mai Steamed Har Kow Steamed Chives Dumpling Soon Kueh Crystal Dumpling Steamed Cheong Fun Steamed Chwee Kueh Steamed Yam Cake Steamed Lotus Pau

Pastries

Mini Muffin Cocktail Cream Puff Assorted Cheese Cake Sliced Buttered Cake Mini Chocolate Muffin Mini Blueberry Muffin Assorted Swiss Roll



CHOICE OF HALAL BUFFET LUNCH MENU (CATER BY OH'S FARM)

BUFFET MENU

(Minimum of 30 persons)
(Kindly select 1 item from each category)

Chicken Dish

Red Curry Chicken with Potato Cube Stewed Chicken with Chinese Mushroom Crispy Chicken with Lemon Citrus Sauce BBQ Glazed Chicken Chop

Fish Dish

Sweet & Sour Fish Fillet
Fish with Sweet Thai Sauce
Kong Bao Fish Fillet
Fish Fillet with Sweet Sambal Chilli

Vegetables

Luo Han Vegetables Curry Mixed Vegetables Market Green with Chinese Mushroom Long Cabbage with Garlic Oyster Sauce

Side Dish

Sambal Telor with Sweet Onion Crabmeat Egg Fuyong Silken Tofu with Minced Chicken Silken Tofu with Shimeiji Mushroom

Snack Items

BBQ Glazed Chicken Frankfuter Vegetable Spring Roll Lobster Ball with Honey Lemon Dips Seafood Ngoh Hiang

Staple Dish

Chicken Ham Fried Rice Long Bean Fried Rice Sin Chew Fried Bee Hoon Cabbage with Bean Thread Noodle

Dessert

Mixed Fruit Cocktail with Aloe Vera Grass Jelly with Logan Barley Beancurd with Gingko Nuts Sweet Potato with Ginger Soup

Beverages

Iced Apple Cordial Iced Tropical Fruit Punch Orange Cordial



AUDIO VISUAL EQUIPMENT & TRAINING AIDS PRICE LIST

VISUAL EQUIPMENT

Long Range Projector 10000 Ansi Lumens (Grand Ballroom)	500.00 Per Day
Single Gun LCD Projector 3200 Ansi Lumens	250.00 Per Day
Closed Circuit TV (Camera Man & Video Camera Excluded)	100.00 Per Day
Multi System VCR & TV Monitor	150.00 Per Day
Overhead Projector with Screen	50.00 Per Day
Slide Projector with Screen	50.00 Per Day
Opaque & Direct Projector	100.00 Per Day

AUDIO SYSTEM

Clip-On Microphone	25.00 Per Day
Wired Table Microphone	10.00 Per Day
Wired Standing Microphone	10.00 Per Day
Polycom Sound Station 2EX (with two extension microphones)	200.00 Per Day (Half)
	300.00 Per Day (Full)
Technician-on-Standby	200.00 Per Hour

MEETING & TRAINING AIDS

Whiteboard with Markers	25.00 Per Day
Flipchart with Markers	25.00 Per Day
Laser Pointer	25.00 Per Day
13 Amp Electrical Extension Socket	25.00 Per Day
Broadband Internet Router (Each)	80.00 Per Day
LAN Point	150.00 Per Day
Sanitization	150.00 (4 hours)